

THE
CALCUTTA

GRILL

BRUNCH / LUNCH

10:00 AM to 3:00 PM

SMALL PLATES

Jumbo Chicken Wings	14	28
choice of Vietnamese sticky sauce, traditional buffalo with bleu cheese or Caribbean jerk dry rub with pickapeppa aioli		
Garlic-Parmesan Fries	18	
roasted garlic, reggiano parmesan, rosemary, sage, sea salt, remoulade		
Carne Asada Tacos	23	
hanger steak, mojo, salsa, sour cream, queso fresco, white corn tortillas, micro cilantro, lime		
Fried Brussels Sprouts	18	
guajillo chili-maple glaze, crunchy pecan muesli		
Drunken Manila Clams	26	
chardonnay, chorizo, cherry tomatoes, micro sorrel, Macrina Bakery's rustic baguette		
Baked Brie Sampler	29	
fig jam, macerated mission figs, grapes, marcona almonds, crostini & croccantini crackers		
Black Pepper Crusted Ahi Sashimi	27	
pickled cucumber, fried spinach, pickled ginger, wasabi, sweet sesame paste, soy sauce		

FROM THE KETTLE

Smoked Salmon & Corn Chowder	10	18
Old bay, Oyster Crackers, Chives		
French Onion Soup	17	
caramelized onions, beef broth, rustic crouton, gruyere		
Oyster Stew	19	
Pacific oysters, pork belly, madeira, shell broth, lemon, cream, leeks, chervil, chives & crostini		

STARTER SALADS

Honey Crisp Apple & Pomegranate	11	17
mixed greens, toasted hazelnuts, Beecher's Flagship, pomegranate-champagne vinaigrette		
Classic Caesar	10	16
hearts of romaine, parmesan, rustic croutons, classic dressing, lemon		
*Add to Any Salad (Grilled or Blackened)		
Chicken Breast (7 oz)	12	
Jumbo Prawns (5 ea)	16	
Thomas Cattle Hanger Steak (6 oz)	18	
Filet of Creative King Salmon (4 oz)	21	

SIGNATURE SALADS

Grilled Chicken Cobb	29	
hearts of romaine, hard-boiled egg, peppered bacon, cherry tomatoes, Oregon blue cheese, avocado, roasted garlic-balsamic vinaigrette		
Grilled Hanger Steak & Roasted Beet Salad	39	
grilled Treviso, pickled cranberries, candied hazelnuts, goat cheese, citrus vinaigrette		
Wilted Spinach & Seared Sea Scallops	42	
grapefruit, orange, fennel, red onion, bamboo rice, warm rice wine vinaigrette, pickled ginger & micro greens		

BURGERS & SANDWICHES

Served with choice of fries, house salad, cup of soup

Painted Hills Pub House Burger	27	
ground chuck, peppered bacon, Beecher's flagship, sweet onion-cabernet jam, butter lettuce, vine ripe tomato, Macrina's sesame brioche, dill pickle		
Roast Turkey & Cranberry Melt	25	
brie, cranberry sauce, mayonnaise, poppy seeds, Macrina's potato batard, cherry pepper		
Black Bean & Quinoa Burger	24	
Hatch pepper mayo, avocado, Monterey jack, butter lettuce, vine ripe tomato, Macrina's sesame brioche, crispy tortilla strips, cherry pepper		
King Salmon BLT	29	
herb crusted, peppered bacon, butter lettuce, vine ripe tomatoes, remoulade, Macrina's rye bread, gherkins		

*GF bread or bun available on request

ANYTIME FAVORITES

Pacific Cod & Chips	29	
three piece, lager beer battered, quick fried, served with tartar sauce, Cole slaw, lemon		
Vegan Thai Red Curry with Tofu	28	
rice noodles, mango, bell peppers, snap peas, vegan red curry paste, coconut milk, basil, bean sprouts & pea vines.		
Cajun Penne Pasta	32	
grilled chicken, prawns, onion, tomato, spinach, Cajun cream sauce, aged parmesan		

BRUNCH IN THE GRILL

Carver Ham & Egg Breakfast Sandwich	24	
Tillamook Cheddar, fried egg, bacon-onion jam, brioche roll served with a cup of fruit or home fried potatoes		
Hearty Breakfast Skillet	28	
scrambled egg, bell peppers, onions, potatoes, chicken apple sausage, Beecher's flagship. Served with toast & jam		
Thick Sliced French Toast	28	
Macrina's brioche, egg dipped. Served with whipped butter, warm maple syrup, choice of carver ham or peppered bacon		
Classic Eggs Benedict	28	
carver ham, English muffin, hollandaise. Served with a cup of fruit or home fried potatoes		
Smoked Salmon Hash	31	
potatoes, smoked paprika, peppers, sweet onions, baby kale, San Juan Island black truffle sea salt, poached eggs. Served with toast & jam		
Baby Spinach & Goat Cheese Omelet	29	
3 cage free eggs, chervil, chives, foraged mushrooms, sour cream. Served with toast, jam a choice of a cup of fruit or home fried potatoes		
Hanger Steak & Eggs	32	
two eggs any style, savory au jus, mixed herbs. Served with toast, jam a choice of a cup of fruit or home fried potatoes		
*Add a Basket of Warm Scones (3 ea) with butter & jam		
	6	

All Food & Beverage purchases are subject to a 1.6% Kitchen Service Charge (taxable per Washington State Law)
100% of the service charge will be paid to our hourly cooks & Dishwashers only. Note: None of the service charge is distributed to servers, bartenders or hosts
An auto gratuity of 24% will be included for parties of 6 or more

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness